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Asara The White Cab 2019

White peach whiffs are immediately apparent, with tropical fruit and notes of expended yeast. A fruit-sweet entry of dessert peach, with mouth-watering Braeburn apples and pear. Zesty to the finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 3.0 g/l **pH :** 3.55 **ta :** 5.5 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap



Asara's Speciality range stays true to vineyards of origin by means of minimal cellar handling. The property is located in the Polkadraai Hills, whose primary terroir influence is granite-based soils and undulating hills.

It's a little known fact that one of the world's best-loved red wine varieties; the masculine Bordeaux cultivar, Cabernet Sauvignon has its roots in a white wine of similar celebrity status, Sauvignon Blanc. DNA profiling at Davis University in 1997 demonstrated conclusively that Cabernet Sauvignon is a cross between Cabernet Franc and none other than Bordeaux's Sauvignon Blanc. That the variety could be vinified as a white wine seemed obvious to Asara's winemaking team. Setting aside a site-specific vineyard of optimal quality, with conditions known to enable extended ripening, the team created the first white Cabernet Sauvignon that South Africa & possibly the world has seen. The interest was immediate, the profile was unique, and Asara earned its place in winemaking history.

in the vineyard : This specific vineyard is planted on a high potential, well-decomposed Granite soil site. This soil type, with predominantly Tukulu texture, was selected specifically for its water retention capacity. These east-facing rows enabled the grapes to ripen to an optimum level whilst having a lower sugar level, with high anthocyanins levels, soft skin and pip ripeness. Prior to harvest, the canopy is broken to ensure efficient sunlight allowing bright fruit and varietal freshness, without herbal notes. The vineyard yields an average of 8 tons per hectare.

about the harvest: Harvested early in the morning, the grapes were hand-sorted at 22° Balling.

in the cellar : Showing minimum colour development whilst maintaining optimum ripe skin and pip integrity. The whole bunches are gently packed to ensure only the whitest free-run juice is obtained. After settling, fermentation continues and the wine left on its lees for four months ensuring a round palate richness with a vibrant Cabernet Sauvignon red fruit integration without color.